

BARTLEY'S

STARTERS

BURRATA	€13.95
<i>red pepper coulis, rucola, olive oil & sourdough mini baguette (1A, 7, 9)</i>	
SMOKED SALMON TARTARE	€14.95
<i>irish smoked salmon, dill crème fraiche, salmon caviar, rocket & crispy toast (1A, 3, 4, 7, 10)</i>	
SPICY CHICKEN WINGS	€11.95
<i>frank's hot sauce & blue cheese dip (3, 7, 10) (main course option with fries €20.95)</i>	
SOUP OF THE DAY	€8.95
<i>served with warm bread rolls (1A, 7, 9)</i>	

SNACKS & LIGHT BITES

CHILLI BEEF NACHOS	€11.95
<i>house tortilla nachos, cheese, sour cream, lime & coriander (1A, 7)</i>	
MINI CHORIZO BITES	€11.95
<i>bite size chorizo in honey & red wine glaze topped with shallots (1A, 7, 9, 12)</i>	
CAPRESE SALAD	€16.95
<i>irish macroom buffalo mozzarella, tomato, basil, olive oil, rucola, balsamic reduction & sourdough mini baguette (1A, 7)</i>	

SIDES

HAND CUT FRIES	€5.95
HOUSE SIDE SALAD (10)	€5.95
CREAMY MASH POTATOES (7)	€5.95

THE MAIN EVENT

STEAK & CHIMICHURRI CIABATTA	€24.95
<i>sautéed beef sirloin strips, chimichurri & rocket on ciabatta with garlic butter served with house fries (1A, 7)</i>	
FISH & CHIPS	€23.95
<i>beer battered market fish, pea puree, house fries & tartar sauce (1A, 3, 4, 7, 10)</i>	
OVEN ROAST SUPREME OF CHICKEN	€23.95
<i>sauté irish asparagus, spinach, roast hazelnuts gnocchi & chicken jus (1A, 7, 8B, 9)</i>	
10oz DRY-AGED SIRLOIN STEAK	€39.95
<i>portobello mushroom, grilled tomato, house fries & pepper sauce or garlic butter (7, 9, 12)</i>	
RIGATONI PASTA	€18.95
<i>pesto, spinach, pine nuts & parmesan (1A, 7, 8)</i>	
THE BARTLEY'S BURGER	€22.95
<i>8oz beef burger, bacon, tomato jam, cheese, lettuce, crispy onion with bartley's dressing served with house fries (1A, 3, 4, 7, 10, 11)</i>	
CRISPY CHICKEN BURGER	€22.95
<i>buttermilk marinated chicken breast in crispy coating, lettuce, tomato, red onion & cabbage slaw topped with cheese served with house fries (1A, 3, 7, 9, 10)</i>	
PAN FRIED FILLET OF SEATROUT	€26.95
<i>sweet potato & brunoise vegetable medley with saffron velouté & caviar (2, 4, 7, 9, 14)</i>	

SOMETHING SWEET?

WHY NOT FINISH OFF YOUR MEAL WITH A LOVELY
HOMEMADE DESSERT FROM OUR RESIDENT PASTRY CHEF

A discretionary service charge of 12.5% applies to all groups over 6 people. This goes directly to the team.

ALLERGEN INFORMATION

1-Cereals, (1A -Wheat), (1B - Barley), (1C - Rye), (1D - Oats), 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, (8A- Walnuts) (8B- Hazelnut) (8C- Pecans) (8D- Almond) (8E- Cashew), 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupins, 14-Molluscs

Should you have any special dietary requirements, please inform your server.

All our Meat & Poultry is 100% Irish